

# **WJEC: LEVEL 1 / 2 HOSPITALITY AND CATERING**

**A GUIDE TO THE COURSE**



## What does a typical lesson look like?

**Year 9 and 10:** students will investigate the structure of the hospitality and catering industry

Students will complete units of work that help enhance their subject knowledge and their practical skills.

**Year 11:** This years work contribute towards the final grade and therefore students will work on the NEA (8 hours including a 2.5 hour practical exam). Lessons will be split between theory and NEA focuses

# Assessment overview:

## NEA: (Coursework)

NEA: internally set brief  
Coursework style project.  
(L1 pass, L2 pass, L2 merit, L2  
Distinction) 60% of total Grade

## Exam:

Theory Exam 2 hours  
(L1 pass, L2 pass, L2 merit, L2  
Distinction) 40% of total Grade

## Time frames:

### practical:

2 a cycle- some of these may be practicals split across lessons to demonstrate higher level skills this may mean more practical lessons on occasion.

### Theory

The other 3 lessons and  
Recapped in year 11

### NEA Coursework:

NEA begins after October half term in year 11  
This will also include a 2.5 hour practical exam

## Key skills required

- The ability to work independently outside of lesson time
- Dedicated and proactive
- Strong practical skills
- Interest in nutrition
- Strong interest in catering/ hospitality industry

## Careers In Hospitality and catering:

You can work in the hospitality/ catering industry. You could work as a chef, restaurateur, food journalist etc...

## **Next steps (A LEVEL etc.):**

This course is designed as the foundation of a career in the catering industry.

Apprenticeships/ college courses, these would be at an external provider.